## TEST # 345 FOOD SERVICE/CULINARY ARTS PERFORMANCE EVALUATION SUMMARY SCORE SHEET

I verify that this is an accurate reco	ord of the student performance objectives.	Teacher's Signature				
School	Teacher's Name (print)	Date	Period			
Copies of this sheet must be kept on file at the school for TWO years, by the teacher, and the school ATE testing coordinator.						

Student Names (Last Name, First Name	Indicate student achievement on each required performance objective.  (The number on this score sheet corresponds to the number listed on the Food Service 345 Performance Evaluation Requirements.)  Mark each objective with an X or insert nothing in the blank, as indicated below.  X (YES) = 80% or above, moderate to highly skilled  Blank space (NO) = below 80%, needs direct supervision to limited skilled  1 2 3 4 5 6 7 8 9 10					Test Item # 81-A (All Xs)	Test Item #81-B (One or more Blanks)			
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